

# Restaurant Week Dinner Menu

*Served from 5:30 pm from August 12<sup>th</sup> to August 21<sup>st</sup>, 2016*

**Prix fixe \$36.00 dollars for 3 courses**

Terrine of Chicken Liver mousse with Port and toasted Brioche.

Onion Soup.

Soup du Jour.

Caesar Salad.

Lobster Bisque.

Mesclun salad with Spiced Pecan, Dried Cranberries and crumbled Goat cheese with sherry vinegar dressing.

Fricassee of Snails and Mushrooms Provencal served in a Puff Pastry Shell.

Smoked Salmon devilled Eggs with chilled Asparagus and creamy Dijon Vinaigrette.

A warm Crab and Broccoli Flan with Tomato Coulis.

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Steak au Poivre with French Fries.

Dijon and Herb crusted Pork Tenderloins with a Port Wine sauce and Mashed Potatoes.

Breast of Chicken stuffed with Spinach with Normande sauce.

Potatoes crusted Filet of Salmon served over ratatouille Niçoise and fresh Basil.

Seafood Risotto (Monkfish, Shrimp and Bay Scallops in Lobster sauce).

Sautéed Rainbow Trout Amandine.

Sautéed Calf Liver with caramelized Onions and Sherry Vinegar sauce.

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Trio of sorbets served in a crisp cookie shell.

Warm Flourless Chocolate Cake with Vanilla Ice Cream.

Hazelnut Éclair.

Chocolate Mousse with Crunchy walnut Brittle.

**Bon Appétit!**

Also available with upcharge: Grilled Dover Sole (+\$25.00), Filet Mignon au poivre with Parmesan Truffle French Fries (+\$20.00) and Soufflés (+\$6.00)